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BOOK REVIEW

Handbook of natural antimicrobials for food safety and quality

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Natural antimicrobials are a promising field of the food preservation to ensure the safety and quality of the product. There is an increasing consumer demand for the fresh, minimally processed, and artificial preservatives-free, so-called “natural food” product. The natural antimicrobials could be the solution to develop a microbiologically safe food with demanded quality.

In this recently published book, entitled “Handbook of Natural Antimicrobials for Food Safety and Quality”, the most important natural antimicrobials from plant, animal, and microbial sources are overviewed.

The book is divided into eighteen chapters, which are grouped around three main tasks, namely *Types* of natural antimicrobials, *Processing*, and *Using natural antimicrobials in particular foods*.

Part One (*Types*) presents the types, mechanism of action, extraction methods, and applications of plant extracts as antimicrobials, moreover the history, biology, and application of bacteriophages as antimicrobials in food products. This part represents also the types, mechanisms of action, and application of lactic acid bacteria and their produced compounds as antimicrobials in foods.

Part Two (*Processing*) summarizes the possible applications of natural antimicrobials in food products. This part represents among others the advantages, the physical, chemical, and biological applications of natural antimicrobials, the nanostructures for antimicrobial delivery, and the mathematical modelling of the effects of natural antimicrobials.

Part Three (*Using natural antimicrobials in particular foods*) presents the uses of natural antimicrobials to enhance the safety and quality of fruit and vegetables, milk, beverages, and poultry. In this part, the antioxidant properties of natural antimicrobials, the application of them as flavouring compounds, in infant milk formulas, in fruit juices (e.g. melon, orange, grape, and apple juices), and in alcoholic beverages are explicated.

This handbook is a comprehensive guide for the food R&D managers, product development professionals, and researchers with an interest in this area.

ZS. ZALÁN

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